AUTHOR INDEX, VOLUME 18

ABELE, C. A., rep't. of committee on sanitary procedure, 49

ADAMS, H. S., rep't. of committee on educational and professional development, 8; proposed model registration act, 10

ATHERTON, H. V., a comparison of the effect of four milking machine cleaning and sanitizing procedures on the standard plate count of raw milk, 284

AURAND, L. W., evaluation of a detergent-sanitizer for use on producer milking utensils, 71

BABCOCK, C. J., rep't. of the advisory committee on ordinances and regulations, 100

BAKER, MERLE P., cleaning stainless steel sanitary liners in-place, 150

BARBER, FRANKLIN W., problems of false coliform counts on fruit ice cream, 88

BARNUM, HAROLD J., rep't. of committee on recognition and awards, 48

BERZINS, I., the effect of freezing on the standard plate count of milk, 297

BIRD, EMERSON W., cleaning stainless steel sanitary lines in-place, 150

BLETCH, CHESTER F., rep't. of the committee on dairy farm methods, 101

BOYD, J. C. ,role of psychrophilic bacteria in keeping quality of commercially pasteurized and homogenized milk, 32

CERNY, JOSEPHINE, a modified disc assay method for detecting antibiotics in milk, 281

CLAYDON, T. J., bacterial counts of milk as affected by inconspicuous deterioration in milking machine teat-cup liners, 160

COLLINS, E. B., factors involved in the control of gelatinous curd defects of cottage cheese, I. storage temperature and pH, 169; II. influence of pH and temperature upon the bactericidal efficiency of chlorine, 189

CRAMER, C. O., performance characteristics of various farm bulk milk tanks, 306

DAHLBERG, A. C., freezing point, percentage of solids, and specific gravity of pasteurized milk as indices of added water, 37; a uniform simplified dairy farm inspection report, 65; program of the Dairy Products Improvement Institute, Inc., 141

FAULKNER, J. D., presidential address, 1

FELLERS, CARL R., enzymic inhibition of gelation in frozen egg yolk, 77

FLAKE, J. C., progress on quality control in the evaporated milk industry, 246

FLETCHER, ALFRED H., farm water supplies, 192

FORTNEY, CECIL G. JR., cleaning stainless steel sanitary lines in-place, 150

FOX, G. B., dishwashing machine standards from a manufacturer's viewpoint, 147

FRAM, HARVEY, problems of false coliform counts on fruit ice cream, 88

FRITZ, JOHN H., rep't of the committee on food equipment, 106

GERSHENFELD, LOUIS, iodine and sanitation, 220

HALL, ROBERT, an outbreak of bovine mycotic mastitis associated with dry storage of teat cup inflations, 298

HELLMAN, H., simplified procedure for sanitizing glasses at soft drink stands, 215

HELVIG, R. J., rep't of committee on communicable diseases affecting man, 50; suggested procedure for the investigation of foodborne-disease outbreaks, committee rep't., 300

JOHNS, C. K., the effect of freezing on the standard plate count of milk, 297

KELLOGG, ERNEST B., need for salesmanship instead of policemanship, 92

KESLER, E. M., a comparison of the effect of four milking machine cleaning and sanitizing procedures on the standard plate count of raw milk, 284

KING, LOUIS A. JR., need for sanitation in the baking industry, 45

KNEELAND, R. F., food additive under federal law, 4

KOUNTS, R. RUPERT, dairy waste treatment, 243

KRIENKE, W. A., inhibitory substances in milk, 254

LAWTON, W. C., a comparison of 32°C., and 35°C., as incubation temperatures for the coliform count of milk and cream, 288

LOPEZ, ANTHONY, enzymic inhibition of gelation in frozen egg yolk, 77

LUCAS, H. L., evaluation of a detergent-sanitizer for use on producer milking utensils, 71

MCALLISTER, JACK, dishwashing machines, 174

MCFARREN, EARL F., rep't .of committee on applied laboratory methods, 119

MANHART, V. C., working with regulatory groups, 317

MILONE, N. A., worth and domain of applied sanitary science — a rationale and a plea, 95; bulk milk dispensers, 122

MINTENER, BRADSHAW, highlights of some food control activities of the department of health, education, and welfare, 262

MOORE, A. V. washing and sanitizing the cow's udder, 314

MORRIS, R. L., a modified disc assay method for detecting antibiotics in milk, 281

MUELLER, W. S., bactericidal effectiveness of iodophor detergent-sanitizer, 144; nature, significance and control of psychrophilic bacteria in dairy products, 200

MURLEY, W. R., evaluation of a detergent-sanitizer for use on producer milking utensils, 71

OLSON, . J. C. JR., nature, significance and control of psychrophilic bacteria in dairy products, 200

PARKER, R. B., nature, significance and control of psychrophilic bacteria in dairy products, 200

PARKIN, I. E., presidential address, communications, 273

PERRY, ENOS J., national status of brucellosis, 157

POWRIE, WILLIAM D., enzymic inhibition of gelation in frozen egg yolk, 77

PROUTY, C. C., observations on the presence of facultative psychrophilic bacteria in milk produced under the farm tank system, 250

PURDOM, P. W. ,generalized milk and food sanitation, 176

RACE, DONALD, a uniform simplified dairy farm inspection report, 65; program of the Dairy Products Improvement Institute, Inc., 141

RATZLAFF, ALFRED, observations on temperature changes in pasteurized milk during bottling, storage and distribution, 195

REEDER, WENDELL, mold control in bakeries, 90

SHUVAL, H., simplified procedure for sanitizing glasses at soft drink stands, 215

SIMON, JOSEPH, an outbreak of bovine mycotic mastitis associated with dry storage of teat cup inflations, 298

SLAYBAUGH, J. O., general sanitation in the baking industry, 63

SMITH, C. K., role of psychrophilic bacteria in the keeping

quality of commercially pasteurized and homogenized milk, 32
SPECK, M. L., evaluation of a detergent- sanitizer for use on producer milking utensils, 71
STEBNITZ, V. E., rep't. of committee on frozen food sanitation, 36
SULLIVAN, T. E., public health service model poultry ordinance and code, 130
TEMPLETON, HUGH T., rep't. of committee on membership, 43
TIEDEMAN, WALTER D., bulk milk dispensers, 122
TROUT, G. M., role of psychrophilic bacteria in the keeping quality of commercially pasteurized and homogenized milk, 32
UDELL, HAROLD F., shellfish and sanitation, 172
WATROUS, G. H. JR., a comparison of the effect of four milking machine cleaning and sanitizing procedures on the standard plate count of raw milk, 284
WECKEL, K. G., problems and potentialities of the national conference on interstate milk shipments,117
WENTWORTH, A. L., future trends in the milk and food industry, 167
WHITEHEAD, D. B., objectives and purpose of the national conference on interstate milk shipments, 179
WILKOWSKE, H. H., inhibitory substances in milk, 254
WITZEL, S. A., performance characteristics of various farm bulk milk tanks, 306
ZIEMKE, WILLIAM H., the bakery sanitarian, 46

SUBJECT INDEX, VOLUME 18

Address, presidential, 1, 273
Antibiotics,
  disc assay method modification for detection of in milk, 281
  in milk, 257, 275
  use of in foods, 275
Awards,
  announcement of, 31
  citation, recipients of, 279
  Samuel J. Crumbine, 322
  sanitarians of year recipient of, 277
  sanitarian's, 2
  sanitarian's, eligibility for, 48
Baking industry,
  general sanitation in, 63
  need for sanitation, 45
Bakeries,
  mold control in, 90
  role of sanitation in, 46
Bakery products,
  sources of contamination in, 47
Bacteria,
  coliform, standards for pasteurized milk, 119
  psychrophilic
    in butter, 201
    in cheddar cheese, 201
    in concentrated milk, 201
    effect of pasteurization on, 201
    facultative types in raw milk produced under the bulk tank system, 250
    methods for detection, 202
    nature, significance and control of, 129, 200
    in pasteurized milk, 200
    in raw milk, 200
    relation to keeping quality of homogenized milk, 32
    types, 200
  types in fruits used in ice cream, 89
Brucellosis, national status of, 157
Bulk milk tanks, performance characteristics of, 306
Butter,
  psychrophilic bacteria in, 201
  surface taint defect of, 201
Cabinets, milk display, temperature changes in, 199
Careers, opportunities in food industry, 276
Cheese,
  cheddar, psychrophilic bacteria in, 201
  cottage,
    chlorination of washwater for, 189
    effect of pH on bactericidal efficiency of chlorinated washwater, 189
    effect of temperature on bactericidal efficiency of chlorinated washwater, 189
    factors involved in control of gelatinous curd defect, 169
    pH of as a factor in gelatinous curd defect, 169, 189
    storage temperature as a factor in gelatinous curd defect, 169, 189
Chlorine, as a bacterial inhibitor in milk, 258
Cleaning, milking machines, comparison of four methods, 284
Coliform bacteria, standards for pasteurized milk, 119
Coliform counts,
  in milk and cream, comparison of 32°C and 35°C incubation temperatures, 288
  problem of false counts in fruit ice cream, 88
Coliform standards for milk products, 119
Committees (*see* IAMFS)
Communications, presidential address, 273
Conference,
  national interstate milk shipments,
    objectives and purpose, 179
    problems and potentialities of, 117
    executive board, 55
    program of, 53
Crabmeat,
  industry sanitation proram, 275
  sanitation in plants, 275
Cream, coliform counts, comparison of 32°C and 35°C incubation temperature for, 288
Dairy industry, use of silicones in, 276
Dairy products,
  developments of foreign markets for, 276
  improvement institute, program of, 141
Dairy waste,
  disposal from milk plants, 277
  oxygen demand of, 244
  plant size for treatment of, 244
  treatment of, 243
Department of Health, Education, and Welfare, food control activities of, 262 - 264
Detergent-sanitizer,
  iodophor, bactericidal effectiveness of, 144
  for use in cleaning milking utensils, evaluation of, 71
Disease outbreaks, foodborne, procedure for investigation of, 300
Dishwashing machine,
  field observations, 147
  performance standards, 174
  standards for, 147
  testing of, 174
Dispensers,
  bulk milk, 122
  development of, 122

Egg yolk, gelation in frozen egg yolk, enzymic inhibition of, 77
Evaporated milk, progress in control of quality, 246 - 249
Food,
additives under federal law, 4
highlights of control activities of Dept. of Health, Education, and Welfare, 262 - 264
procedure for investigation of disease outbreaks in, 300
Food industry,
career opportunities in, 276
use of silicones in, 276
Freezing point of milk,
as index of added water, 37
variations in milk from different cities, 39
Glasses, simplified procedure for sanitization of at soft drink stands, 215
Helpful information, 29, 59, 84, 139, 207, 240, 267
Ice cream,
fruit, 88
problems of false coliform counts, 88
Inhibitors, in milk, 255
Inspection, dairy farm report form, 65
Institute, dairy products improvement, program of, 141
IAMFS,
affiliates of, 25, 52, 81, 108, 134, 164, 183, 209, 237, 265
affiliation with AAAS, 2
board of directors, activity of, 273 - 274
code of ethics, 30
committee on applied laboratory methods,
membership, 12
report of, 119
committee on baking industry equipment, membership, 13
committee on communicable disease affecting man,
membership, 13
report of, 50
suggested procedure for investigation of foodborne outbreaks, 300
committee on dairy farm methods,
membership, 13
report of, 101
committee on education and professional development,
membership, 14
report of, 8
committee on food equipment,
membership, 14
report of, 106
committee on frozen sanitation,
membership, 14
report of, 33
committee on membership,
membership, 15
report of, 43
committee on ordinances and regulations,
membership, 15
report of, 100
committee on recognition and awards,
membership, 16
report of, 48
committee on resolutions, membership, 16
committee on sanitary procedures,
membership, 16
report of, 49
committees, 12 - 16
constitution revision, 2
current financial status, 1
financial report of, 295
membership, 1
participation in Nat'l. Food and Beverage Council, 2
past presidents, 24
program, 42nd annual meeting, 204 - 206
report of association business meeting, 320
report of execuitve board proceedings, 320
3-A Sanitary Standards Committee, participation in, 3
3-A symbol administrative council, participation in, 3
Iodine, use in sanitizaton, 220 - 225
Iodophor,
bactericidal efficiency of, 144
description of, 223
Lactometer reading, basis for detecting added water in milk, 40, 42
Mastitis, mycotic, association with dry storage of teat-cups, 298
Menadione, as a bacterial inhibitor in milk, 259
Milk,
analytical bases for detection of added water, 38
antibiotics detection in, 281
antibiotics in, 275
bacterial counts of as affected by inconspicious deterioration of teat-cup liners, 160
bacterial counts of as affected by utensils cleaned with detergent-sanitizer, 73 - 75
bulk dispensed,
bacterial quality of, 126 - 127
temperature of, 127
coliform standards for, 119
concentrated, psychrophilic bacteria in, 201
detection of added water in, 120
evaporated, progress on quality control, 246 - 249
freezing point,
as index of added water, 37
variations of in milk from different cities, 39
homogenized,
coliform standards for, 119
keeping quality, role of psychrophilic bacteria, 32
inhibitory substances in, 254 - 261
lactometer reading, variations of in milk from different cities, 41
pasteurized,
coliform counts, comparison of 32°C and 35°C incubation temperatures for, 288
psychrophilic bacteria in, 200
temperature changes during bottling, storage and distribution, 195
temperature changes during storage in wood and wire cases, 196
temperature changes in, glass vs. paper cartons, 195 - 198
temperature changes of in display cases, 199
percent of solids as index of added water, 37
rancidity of in farm milk supplies, 275
raw,
control of quality by laboratory pasteurized tests, 129
facultative psychrophilic bacteria in, 250
performance of bulk tanks for, 306
psychrophilic bacteria in, 200
rancid flavor defect in, 276
standard plate count, effect of four milking machine cleaning and sanitizing methods on, 284
solids-not-fat, variations of in milk from different cities, 40
specific gravity as index of added water, 37

standard plate count, effect of freezing on, 297
vitamin D fortification, commemoration of, 51
Milk industry, future trends in, 167
Milk products, coliform standards for, 119
Milkers, pipeline, cleaning of, 102
Milking machines, comparison of four cleaning and sanitizing methods for, 284
Milking utensils, use of detergent-sanitizer for cleaning of, 71
Mold, control of in bakeries,
National conference on interstate milk shipments,
executive board, 55
objectives and purpose, 179
problems and potentialities of, 179
program of, 53
Nisin, in milk, 257
Ordinance, for poultry industry, 130
Papain,
effect of activity on egg yolk after freezing of yolk, 79
effect on gelation of egg yolk, 78
Pasteurization,
bacteriological evaluation of high temperature processes, 276
effect on psychrophilic bacteria, 201
instrumentation and control devices for high temperature processes, 276
new high temperature processes, 276
Pasteurizer, high temperature-short-time, effect of cleaners on effeciency of cleaning, 154
Pipelines, in-place,
cleaning of, 151
effect of cleaners on cleaning effeciency, 154
effect of recirculation temperature on cleaning effeciency, 154
effect of recirculation time on cleaning effeciency, 152
effect of velocities on cleaning effeciency of raw and cold milk lines, 154
Pipelines, relation to rancid flavor defect in raw milk supplies, 275
Poultry, model ordinance and code, 130
Professional development of sanitarians, 61
Public relations, 87
Quaternary ammonium compounds,
as bacterial inhibitors in milk, 257
use in sanitization of glasses, 216
Rabies, in wild life, 276
Rancidity, in farm milk supplies, 275
Registration act, 10
Regulatory groups, working with, 317
Salesmanship, need for, 92
Sanitarian,
need for professional development, 61
plan for professional development, 61
professional development of, 61
role in baking industry, 46
role in development of foreign markets for dairy products, 276
Sanitary science, worth and domain, 95
Sanitation,
generalized milk and food program, 176
of glasses at soft drink stands, 215
industry program for crabmeat plants, 275
maintenance in baking industry, 63
of milking utensils, 71
need for in baking industry, 45
program in baking industry, 45, 46
reorganization of Philadelphia department, 176
shellfish, 172
Sanitization, of milking machines, comparison of four methods, 284
Sanitizers, efficacy for sanitization of teat-cups, 276
Silicones, use of in dairy and food industries, 276
Specific gravity of milk as index of added water, 37
Shellfish, sanitation of in industry, 172
Standard plate count of milk, effect of freezing on, 297
Surface taint, defect in butter, 201
Tanks, bulk,
method of cleaning and sanitizing, 102
performance characteristics of, 306
Teat-cup,
dry storage of and association with outbreak of mycotic mastitis, 298
effect of inconspicuous deterioratoin of liners on bacterial counts, 160
efficacy of disinfectants for, 276
3-A sanitary standards,
for fittings on milk and milk products equipment and on sanitary lines,
supplement No. 3, 226
supplement No. 4, 226
supplement No. 5, 229
supplement No. 6, 232
for inlet and outlet leak protector valves, 17
for manually operated bulk milk and milk products dispensers, multi-service milk containers, and dispensing mechanisms, 233
3-A sanitary standards committee (*see* IAMFS)
3-A Symbol administrative council (*see* IAMFS)
Udders, comparison of methods of cleaning and sanitizing of, 314
Water,
analytical bases for detection of in milk, 38
detection of in milk, 120
farm supplies, 192

CONTENTS, VOLUME 18

JANUARY (NO. 1)

Editorials:
Presidential Address —
A Report to the Membership 1
Our New President 3
Food Additives Under the Federal Law — ....
Ralph F. Kneeland, Jr. 4
Report of the Committee on Education and Professional Development—1954 8
A Proposed Model Registration Act (Tentative) 10
Committees of the International Association of Milk and Food Sanitarians, Inc., for 1955 12
3-A Sanitary Standards for Inlet and Outlet Leak Protector Plug Valves for Batch Pasteurizers 17
Affiliates of IAMFS 25
News and Events
Helpful Information 26
Classified Ads 29
Code of Ethics 30

FEBRUARY (NO. 2)

Editorials:
Announcement Concerning Sanitarians Award for 1955 31
The Role of Psychrophilic Bacteria in the Keeping Quality of Commercially Pasteurized and Homogenized Milk.—*J. C. Boyd, C. K. Smith and G. M. Trout* 32
Report of the Committee on Frozen Food Sanitation—1954 36
The Freezing Point, the Percentage of Solids, and the Specific Gravity of Pasteurized Milk as Indices of Added Water — *A. C. Dahlberg* 37
Report of Committee on Membership — 1954 43
The Need for Sanitation in the Baking Industry — *Louis A. King Jr,* 45
The Bakery Sanitarian — *William H. Ziemke* 46
Report of the Committee on Recognition and Awards — 1954 48
Report of the Committee on Sanitary Procedure—1954 49
Report of the Committee on Communicable Diseases Affecting Man — 1954 50
Affiliates of IAMFS 52
News and Events
Helpful Information 53
Instructions to Contributors to the Journal of Milk and Food Technology 60
Index to Advertisers VII

MARCH (NO. 3)

Editorials:
A Need and A Plan for Professional Development.
Van Nortwick Resigns 61
General Sanitation in the Baking Industry — *J. O. Slaybaugh* 63
A Uniform Simplified Dairy Farm Inspection Report. *A. C. Dahlberg and Donald Race* 65
Evaluation of a Detergent Sanitizer for Use on Producer Milking Utensils — *M. L. Speck, W. R. Murley, H. L. Lucas, and L. W. Aurand* 71
Enzymic Inhibition of Gelation in Frozen Egg Yolk. *Anthony Lopez, Carl Feller and William D. Powrie*.... 77
Affiliates of IAMFS 81
News and Events
Pipeline Chatter
Helpful Information 82
Questionnaire — IAMFS 85
Index to Advertisers X

APRIL (NO. 4)

Editorial:
Public Attitude — Public Relations 87
The Problem of False Coliform Counts on Fruit Ice Cream. *Franklin W. Barber and Harvey Fram* 88
Mold Control in Bakeries — *Wendell Reeder* 90
The Need for Salesmanship Instead of Policemanship.— *Ernest B. Kellogg* 92
The Worth and Domain of Applied Sanitary Science—A Rationale and a Plea — *Nicholas A. Milone* 95
Report of the Advisory Committee on Ordinances and Regulations 100
Report of the Committee on Dairy Farm Methods 101
Report of the Committee on Food Equipment 106
Affiliates of IAMFS 108
News and Events 109
Index to Advertisers VIII
IAMFS, Questionnaire ..... VIII, IX

MAY (NO. 5)

Problems and Potentialities of the Natoinal Conference on Interstate Milk Shipments — *K. G. Weckel* 117
Report of the Committee on Applied Laboratory Methods — 1954 119
Bulk Milk Dispensers — *Walter D. Tiedeman* 122
The U. S. Public Health Service Model Poultry Ordinance and Code — *T. E. Sullivan* 130
News and Events
Affiliates of IAMFS
Helpful Information 133
Index to Advertisers 141
Questionnaire — IAMFS XIII

JUNE (NO. 6)

The Program of the Dairy Products Improvement Institute, Inc. — *A. C. Dahlberg and Donald H. Race*....141
Bactericidal Effectiveness of Iodophor Detergent - Sanitizers — *W. W. Mueller* 144
Dishwashing Machine Standards from a Manufacturer's Viewpoint — *G. B. Fox* 147
Cleaning Stainless Steel Sanitary Lines in Place. — *Cecil G. Fortney, Jr., Merle P. Baker, and Emerson W. Bird* 150
The National Status of Brucellosis — *Enos J. Perry* 157
Bacterial Counts of Milk as Affected by Inconspicuous Deterioration in Milking Machine Teat-Cup Liners — *T. J. Claydon* 160
News and Events
Affiliates of IAMFS 163
Index to Advertisers X

JULY (NO. 7)

Future Trends in the Milk and Food Industry — *A. L. Wentworth* 167
Factors Involved in the Control of Gelatinous Curd Defects of Cottage Cheese. I. Storage Temperature and pH— *E. B. Collins* 169
Shellfish and Sanitation — *Harold F. Udell* 172
Dishwashing Machines — *Jack McAllister* 174
Generalized Milk and Food Sanitation — *P. W. Purdom*..... 176
The Objectives and Purpose of the National Conference on Interstate Milk Shipments — *D. B. Whitehead* 179
News and Events
Affiliates of IAMFS 182
Classified Ads IX
Index to Advertisers XIV

AUGUST (NO. 8)

Railroad Rates and Itinerary to Augusta, Georgia .....VI, VII
Factors Involved in the Control of Gelatinous Curd Defects of Cottage Cheese. II. Influence of pH and Temperature upon the Bactericidal Effeciency of Chlorine — *E. B. Collins* 189

Farm Water Supplies -- *Alfred H. Fletcher* 192
Observations on Temperature Changes in Pasteurized Milk during Bottling, Storage and Distribution *Alfred Ratzlaff* 195
The Nature, Significance and Control of Psychrophilic Bacteria in Dairy Products — *J. C. Olson, Jr., R. B. Parker and W. S. Mueller* 200
Program Forty-Second Annual Meeting of the International Association of Milk and Food Sanitarians, Inc. 204
News and Events
Helpful Information
Affiliates of IAMFS 207
Classified Ads IX
Index to Advertisers XI

SEPTEMBER (NO. 9)

A Simplified Procedure for Sanitizing Glasses at Soft Drink Stands. — *H. Hellman and H. Shuval* 215
Iodine and Sanitation — *Louis Gershenfeld* 220
Supplement No. 3, 4, 5, 6 to the 3-A Sanitary Standards for Fittings used on Milk and Milk Products Equipment on Sanitary Lines Conducting Milk and Milk Products 226
3-A Sanitary Standards for Manually Operated Bulk Milk and Milk Products Dispensers, Multi-Service Milk Containers, and Dispensing Mechanisms 233
Affiliates of IAMFS 236
News and Events
Helpful Information
Classified Ads 237
Index to Advertisers XI

OCTOBER (NO. 10)

Dairy Waste Treatment — *R. Rupert Kountz* 243
Progress on Quality Control in the Evaporated Milk Industry. — *J. C. Flake* 246
Observations on the Presence of Facultative Psychrophilic Bacteria in Milk Produced under the Farm Tank System — *C. C. Prouty* 250
Inhibitory Substances in Milk — *H. H. Wilkowske and W. A. Krienke* 254
Highlights of some Food Control Activities of the Department of Health, Education, and Welfare — *Bradshaw Mintener* 262
Affiliates of IAMFS 265
News and Events
Helpful Information 266
Index to Advertisers VIII

NOVEMBER (NO. 11)

Presidential Address
Communications — *I. E. Parkin* 273
Wide Range of Topics Covered in Scientific Papers Read at Sanitarians Meetings in Georgia 275
Annual Meeting 277
A Modified Disc Assay Method for Detecting Antibiotics in Milk. — *Josephine Cerny and R. L. Morris* 281
A Comparison of the Effect of Four Milking Machine Cleaning and Sanitizing Procedures on the Standard Plate Count of Raw Milk. — *G. H. Watrous, Jr., E. M. Kesler and H. V. Atherton* 284
A Comparison of 32°C., and 35°C., as Incubation Temperatures for the Coliform Count of Milk and Cream — *W. C. Lawton* 288
Affiliates of IAMFS 290
News and Events 291
Index to Advertisers XII
Classified Ads ..... XII, XIV

DECEMBER (NO. 12)

The Effect of Freezing on the Standard Plate Count of Milk. — *C. K. Johns and I. Berzins* 297
An Outbreak of Bovine Mycotic Mastitis Associated with Dry Storage of Teat Cup Inflations — *Joseph Simon and Robert Hall* 298
Suggested Procedure for the Investigation of Foodborne-Disease Outbreaks — *Committee Report* 300
Performance Characteristics of Various Farm Bulk Milk Tanks. — *S. A. Witzel and C. O. Cramer* 306
Washing and Sanitizing the Cow's Udder — *A. V. Moore* 314
Working with Regulatory Groups — *V. C. Manhart* 317
Affiliates of IAMFS 319
News and Events 320
Index to Vol. 18 327
Index to Advertisers IV